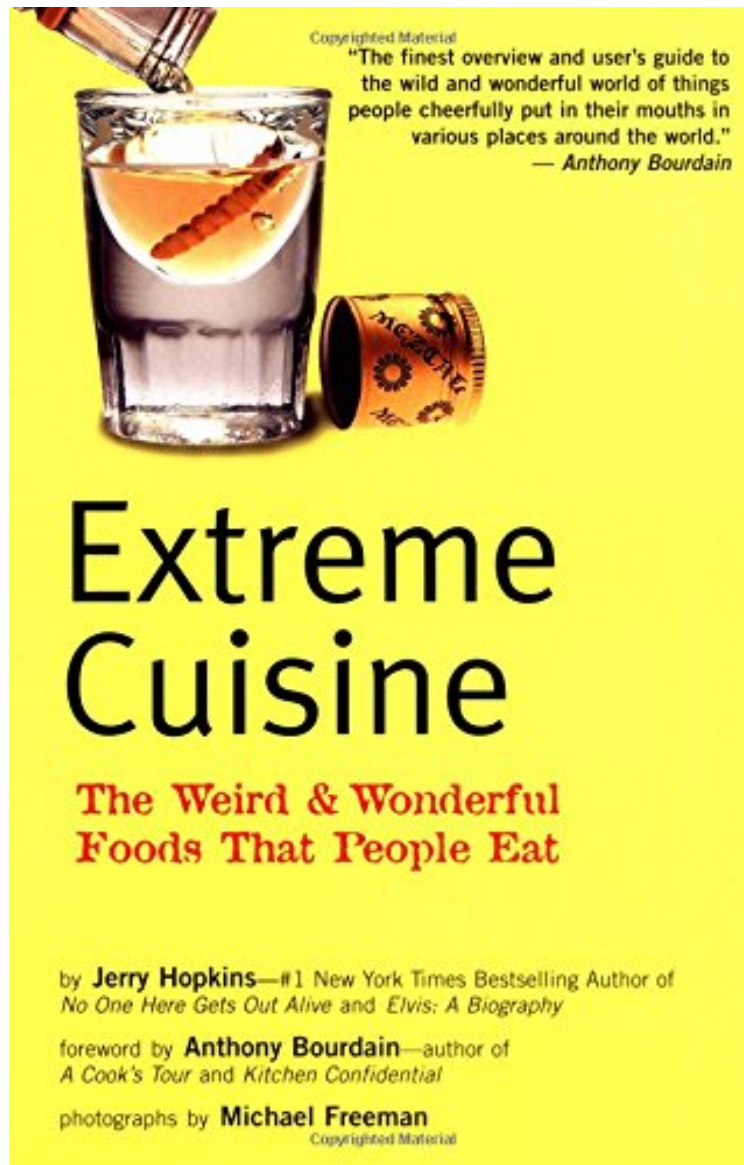


## Extreme Cuisine: The Weird Wonderful Foods that People Eat

*Jerry Hopkins, Anthony Bourdain, Michael Freeman*

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**Jerry Hopkins, Anthony Bourdain, Michael Freeman : Extreme Cuisine: The Weird Wonderful Foods that People Eat** before purchasing it in order to gage whether or not it would be worth my time, and all praised Extreme Cuisine: The Weird Wonderful Foods that People Eat:

9 of 14 people found the following review helpful. Mannish Water ...a stew with sheep's head????By Kindle CustomerI don't think so! Traditionally this is made in Jamaica with the Goats' head, tripe and (if you are lucky ) the

testes. It is considered a soup. It rarely uses the meat which is reserved for the following course of curry goat. In fact prior to making the soup the head is 'singed' to remove the hair easily, this results in the soup having a delightful smoky flavour. The head is then chopped into bite sized pieces and the soup is slow cooked (best done in an old "kerosene" pan on a traditional Jamaican coal pot outside). Wedding Feasts, breaking ground for a new house, or a funeral were all reasons to kill a goat and have a "goat Feast". Jamaica has a sheep population which is very small (most of the lamb consumed, is imported) but goats are commonly reared. A delightful read however, the book does help the reader to appreciate the gastronomic diversity that exists even today and some of its history. 10 of 6 people found the following review helpful. How Bizarre! By D. Sun Strange foods from around the world. It is probably a blue print for the Food Network TV show. 12 of 12 people found the following review helpful. Extraordinary Taste and Flavor By Curious Carnivore Jerry Hopkins has raised the bar in food scholarship - Extreme Cuisine is an extremely entertaining read and a primary source for anyone interested in how (with recipes) and what other (often rural) world cultures eat. A most worthy successor to Unmentionable Cuisine. Great color photography inserts. Hopkins provides scholarly detail about some subjects some pet-lovers might find less tasty (eating dogs, cats, horse, monkeys, etc), some which are most assuredly unknown by most (eating rooster combs, wattles testicles) and has a good sense of humor by including dumpster diving and eating roadkill. As Anthony Bourdain learned, Hopkins is the perfect guide, the "Old Hand" to the other (than American style packaged foods) food worlds. A must buy for any serious culinary library.

"I could not have written A Cook's Tour without this book. There is so much I would have missed. So dig in. Enjoy [...] Eat. Eat adventurously. Miss nothing. It's all here in these pages." —From the Introduction by Anthony Bourdain Sit down for a meal with the locals on six continents and what they eat may surprise you. Extreme Cuisine examines eating habits across the global neighborhood, showing once and for all that road kill for one culture is restaurant fare for another! "I've tried to make this book a guide to how the other half dines and why. Over a period of twenty-five years I've augmented my meat-and-potatoes upbringing in the United States to try a wide variety of regional specialties, from steamed water beetles, fried grasshoppers and ants, to sparrow, bison and crocodile. I've eaten deep-fried bull's testicles in Mexico, live shrimp sushi in Hawaii, mice cooked over an open wood fire in Thailand, pig stomach soup in Singapore, minced water buffalo and yak butter tea in Nepal, stir-fried dog tongue and "five penis wine" in China, the boiled blood of a variety of animals in Vietnam, and pate made from my son's placenta when I lived (and he was born) in the UK. This list goes on, and I share some of these experiences in the chapters following, along with many recipes. After all, no matter what humans eat, by choice or circumstance, the one thing all the dishes have in common is that they must be prepared properly." —From the introduction by Jerry Hopkins Chapters include: Mammals Reptiles Water Creatures Birds Insects, Spiders Scorpions Plants Leftovers

"Perhaps this is the best food book for your friend on a diet." —Honolulu magazine "I couldn't have written Cook's Tour without this book." —Anthony Bordain, noted chef traveler "No One Here Gets Out Alive, a best-selling book by Jim Morrison, is Hopkin's most famous book. Seems like he could have used the same title here." —Playboy "A weird and wonderful book." —The Wall Street Journal "...you have to love a book with chapters titled Ears, Eyes, Noses, Lungs, Tongues, Lips, Gums, Glands and Feet. Well maybe love is too strong a word, but if you want to read about food while squirming as if at a horror movie, Extreme Cuisine will do it for you." —The Los Angeles Times "...an informative if stomach-turning tour de gastronome. make sure you chow down first; you won't be hungry afterwards." —Time Magazine "...a visually stunning volume that is part history, part travelogue and part cookbook." —AsiaWeek "It's delightfully disgusting." —Outside About the Author Jerry Hopkins has published more than 1,000 magazine articles and 26 books, including three international best sellers, No One Here Gets Out Alive, The Lizard King: The Essential Jim Morrison, and Jimi Hendrix Experience. A correspondent and contributing editor to Rolling Stone magazine for nearly twenty years, Hopkins now resides in Bangkok, where he has developed a strong reputation as a travel writer, and writes regularly for publications such as The New York Times and Conde Nast Traveler. Michael Freeman has published 23 books on photography. His work has appeared internationally in such magazines as National Geographic, GQ, and Life.